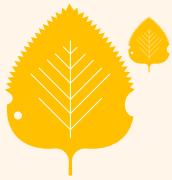


NG - made with non-gluten containing ingredients
V - vegetarian, VE - vegan,

Mother's Day

Sunday 15th March



Two Courses | 28 - Three courses | 34

Starters



Cray Fish & Prawn Cocktail, artisan bread, sea food sauce (V, NG)

Garlic Wild Mushroom, toasted sourdough, parmesan & truffle oil (NG, VE, V)

Duck Liver & Port Pate, artisan grilled bread, fig & honey chutney (NG)

Salmon Gravadlax, cocktail gherkins, lilliput capers & herb oil (V, NG)

Salt & Pepper Squid, spicy mayo (V, NG)

Mains

28 Day's Dry Aged Roasted Sirloin (cooked medium rare) (NG)

Roasted Pork Belly, crackling (NG)

Slow Cooked Breast Of Lamb (NG)

Turkey Ballotine

Mushroom & Stilton Wellington (V)

Moroccan Style Sweet Potato & Vegetable Roast (NG, VE, V)

All served with carrot and swede puree, creamed spinach, roast tatties, mash, seasonal vegetables, homemade yorkie & rich red wine gravy

Oven Baked Lemon Sole fillet, potato gratin with white truffle, tender steam broccoli, dill & capers hollandaise sauce | **3.50** (supplement) (V)

Desserts

Panettone Bread & Butter Pudding, creamy custard (V)

Cinnamon Swirl Cheesecake, salted caramel ice cream (V)

Muscovado Sticky Toffee Pudding, toffee sauce, vanilla ice cream (V, NG)

Chocolate Brownie, chocolate sauce, coconut ice cream (V, NG)

Trio of sorbets, raspberry, passion fruit & blood orange (V, VE, NG)

Sides

Cauliflower cheese (V)

Sausage meat stuffing

Pigs in blankets (NG)

One | 4.00 Two | 7.50 Three | 10.50

An optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free



PUB ~ ACCOMMODATION ~ RESTAURANT